

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of Claims:

1. (Currently Amended) A method of producing vegetable powder, comprising:
contacting millable vegetable with steam at about 95 °C to about 130 °C for about 3 to about 12 min;
milling the millable vegetable, milling comprising:
contacting the vegetable with air previously passed through a cooling apparatus during milling,
~~contacting the vegetable with air previously passed through a drying apparatus during milling, or~~
contacting the vegetable during milling with air previously passed through a cooling apparatus and a drying apparatus,
wherein the air previously passed through a cooling apparatus comprises air at temperature of about 20 °F to about 60 °F;
simultaneously with milling, classifying the milled vegetable, classifying comprising:
contacting the vegetable with air previously passed through a cooling apparatus during classifying,
~~contacting the vegetable with air from a drying apparatus during classifying, or~~
contacting the vegetable during classifying with air previously passed through a cooling apparatus and a drying apparatus,
wherein the air previously passed through a cooling apparatus comprises air at temperature of about 20 °F to about 60 °F; and
producing vegetable powder of which at least about 70% has a particle size less than 20 microns.
2. (Original) The method of claim 1, wherein the millable vegetable comprises a hull; and the method further comprises:
dehulling the millable vegetable, dehulling comprising:

dehulling vegetable having a mixture of sizes;
gently drying the vegetable and dehulling the gently dried vegetable; dehulling at
ambient temperature; or
a combination thereof.

3. (Original) The method of claim 1, comprising contacting millable vegetable with
steam at about 105 °C to about 120 °C.

4. (Original) The method of claim 1, comprising contacting millable vegetable with
steam for about 4 min to about 8 min.

5. (Canceled)

6. (Original) The method of claim 1, wherein the millable vegetable comprises
legume, grain, or mixture thereof.

7. (Original) The method of claim 6, wherein the millable vegetable comprises
legume seed, grain seed, or mixture thereof.

8. (Original) The method of claim 6, wherein the legume comprises black bean,
pinto bean, red bean, broad bean, lentil, soybean, pea, or mixture thereof.

9. (Original) The method of claim 6, wherein the legume comprises whole legume,
legume germ, legume cotyledon, or mixture thereof.

10. (Original) The method of claim 1, wherein the vegetable comprises soybean.

11. (Currently Amended) The method of claim 1, wherein at least about 80% of the
vegetable powder has a particle size of less than about 20 µm.

12. (Currently Amended) A method of producing vegetable powder, comprising:

contacting millable vegetable with steam at about 95 °C to about 130 °C for about 3 to about 12 min;

milling the millable vegetable, milling comprising:

contacting the vegetable with air previously passed through a cooling apparatus during milling, or

contacting the vegetable during milling with air previously passed through a cooling apparatus and a drying apparatus,

wherein the air previously passed through a cooling apparatus comprises air at temperature of about 20 °F to about 60 °F; and

producing vegetable powder of which at least about 70% has a particle size less than 20 microns.

13. (Currently Amended) A method of producing vegetable powder, comprising: milling millable vegetable, milling comprising:

contacting the vegetable with air previously passed through a cooling apparatus during milling, or

contacting the vegetable during milling with air previously passed through a cooling apparatus and a drying apparatus,

wherein the air previously passed through a cooling apparatus comprises air at temperature of about 20 °F to about 60 °F;

~~contacting the vegetable with air previously passed through a drying apparatus during milling, or~~

~~a combination thereof; and~~

producing vegetable powder of which at least about 70% has a particle size less than 20 microns.

14. (Currently Amended) A method of producing vegetable powder, comprising: milling millable vegetable;

simultaneously with milling, classifying the milled vegetable, classifying comprising:

contacting the vegetable with air previously passed through a cooling apparatus during classifying, or

contacting the vegetable during classifying with air previously passed through a cooling apparatus and a drying apparatus,

wherein the air previously passed through a cooling apparatus comprises air at temperature of about 20 °F to about 60 °F;

~~contacting the vegetable with air from a drying apparatus during classifying, or a combination thereof; and~~

producing vegetable powder of which at least about 70% has a particle size less than 20 microns.

15. (Currently Amended) A method of producing vegetable powder, comprising: dehulling the millable vegetable, dehulling comprising:

dehulling vegetable having a mixture of sizes;

gently drying the vegetable and dehulling the gently dried vegetable, wherein gently drying comprises:

contacting the vegetable with air previously passed through a cooling apparatus, or

contacting the vegetable with air previously passed through a cooling apparatus and a drying apparatus,

wherein the air previously passed through a cooling apparatus comprises air at temperature of about 20 °F to about 60 °F; dehulling at ambient temperature; or

~~a combination thereof; and~~

producing vegetable powder of which at least about 70% has a particle size less than 20 microns.

16-35. (Canceled)

36. (Original) A system for producing vegetable powder comprising: steaming apparatus, milling apparatus, classifying apparatus, vegetable handling apparatus, air cooling apparatus, air drying apparatus, and air handling apparatus; the vegetable handling apparatus configured to transport the vegetable from the steaming apparatus to the milling apparatus and from the milling apparatus to the classifying apparatus;

the air handling apparatus configured to transport the air from the cooling apparatus and drying apparatus to the milling apparatus, to the vegetable handling apparatus between the milling apparatus and the classifying apparatus, and to the classifying apparatus.

37. (Original) The system of claim 36, wherein the steaming apparatus is configured to contact the millable vegetable with steam at a temperature of about 95 °C to about 130 °C.

38. (Original) The system of claim 36, wherein the milling apparatus comprises air-swept pin mill.

39. (Original) The system of claim 36, wherein the milling apparatus and air handling apparatus are configured to maintain the vegetable powder at a temperature of about 10 to about 45 °C.

40. (Original) The system of claim 36, wherein the milling apparatus and classifying apparatus are configured to produce a vegetable powder comprising particles 80% of which have size less than about 20 μm .

41. (Original) The system of claim 36, wherein the air cooling apparatus puts out air at a temperature of about 10 to about 70 °F.

42. (New) The method of claim 12, the method further comprising:
dehulling the millable vegetable, dehulling comprising:
 dehulling vegetable having a mixture of sizes;
 gently drying the vegetable and dehulling the gently dried vegetable;
 dehulling at ambient temperature; or
 a combination thereof; and
producing vegetable powder of which at least about 70% has a particle size less than 20 microns.

43. (New) The method of claim 13, the method further comprising:
dehulling the millable vegetable, dehulling comprising:
dehulling vegetable having a mixture of sizes;
gently drying the vegetable and dehulling the gently dried vegetable;
dehulling at ambient temperature; or
a combination thereof; and
producing vegetable powder of which at least about 70% has a particle size less than 20 microns.

44. (New) The method of claim 14, the method further comprising:
dehulling the millable vegetable, dehulling comprising:
dehulling vegetable having a mixture of sizes;
gently drying the vegetable and dehulling the gently dried vegetable;
dehulling at ambient temperature; or
a combination thereof; and
producing vegetable powder of which at least about 70% has a particle size less than 20 microns.

45. (New) The method of claim 15, the dehulling further comprising:
dehulling vegetable having a mixture of sizes;
dehulling at ambient temperature; or
a combination thereof.